

Less than 15 minutes (excluding infusing time)

Makes about 2 cups

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Ingredients:

- ½ cup (125ml) water
- ½ cup (125ml) sugar
- Grated peel of 1 lime
- Pulp of 2-3 granadillas
- 1 tsp (5ml) vanilla extract or essence
- 1 cup (250ml) rum

Method:

1. Combine water and sugar in a saucepan and bring to a simmer.
2. Stir in lime peel and granadilla pulp, then remove from heat and cool.
3. Add vanilla and rum and strain mixture into a glass bottle.
4. Seal bottle and leave to infuse for a day or two, or up to a week if time allows.
5. Serve as is over ice, or diluted with soda water.

Good idea: Don't have rum? This works well with an amber or orange flavoured gin too.

No alcohol? Simply serve this syrup with soda water or ginger ale for a alcohol-free cocktail.

Complete your date night with this starter, main and dessert:



Cheat's roasted garlic-hummus bruschetta



Creamiest wild mushroom risotto



Chocolate brownie cookies